

VOLENDAM San Pedro, CA 11/26/2002 SCORE: 97

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

Site: WATER SYSTEM

Deduction Status: N

Violation: On one occasion (November 12, 2002) the chart for the far point recorder was left on for two days.

Recommendation: 5.5.1.2.1 The halogen analyzer-chart recorder shall be properly maintained, operated, and calibrated daily in accordance with the manufacturer's instructions.

Action: Engineer in charge of analyzer / recorder was instructed to be more diligent in his duties and change the chart daily.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: Loose soft sealant was observed throughout the food service areas on the bulkheads and panels around and above the fryers and grills.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: There is an ongoing program to maintain facilities. Areas noted with loose sealant have been replaced.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	2

Site: LIDO GALLEY - DISHWASHING AREA

Deduction Status: Y

Violation: Only two of the final rinse nozzles were working on the dishwasher and a full curtain was in use between the rinse and final rinse chambers of the machine.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: Nozzles have been cleaned and curtains have been put in their correct spaces.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

Site: LIDO BUFFET AREA

Deduction Status: N

Violation: Food debris was noted inside the plate warmer units in the omelet bar.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Plate warmer cabinets have been cleaned. Crew responsible for cleaning this equipment has been instructed to do a better job cleaning. The supervisor has been instructed to monitor the work of his employees more closely.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	0

Site: MAIN FOOD SERVICE GENERAL

Deduction Status: N

Violation: The grouting was recessed around the majority of the drains making cleaning difficult.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to replace grout. Areas noted during the inspection have been replaced.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

Site: LIDO GALLEY - DISHWASHING AREA

Deduction Status: N

Violation: The soiled dish and glass storage rack drained directly onto the deck and there were no drains in the immediate area.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair. A drainage system that eliminates the accumulation of soiled water and food debris on the deck should be provided.

Action: Ship will install a "save-all" to prevent direct draining on the deck.

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

Site: LIDO POOL AREA

Deduction Status: N

Violation: The doors to the toilets that open to the pool area were not self-

closing.

Recommendation: 8.2.1.1.2 Entry points where pests may enter the food areas shall be protected. Toilets should be provided with self-closing doors.

Action: Self-closers will be installed.

Item No.	Description	Points Deducted
41	Child Activity Centers facilities, diaper changing, operation	0

Site: AIR HANDLING SYSTEMS

Deduction Status: N

Violation: The air handling room where the far point analyzer is located had a large accumulation of water on the deck.

Recommendation: 9.2.1.2.3 Vessels shall have a plan to inspect and maintain heating, ventilation, and air conditioning systems in accordance with manufactures recommendations and industry standards. Insure water does not accumulate on the deck.

Action: Ship will modify drain for Chlorine analyzer.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: WATER SYSTEM

Deduction Status: N

Violation: The bacteriological test were being conducted properly. It is recommended that a standard protocol be developed and kept on board that describes what corrective actions that are to be taken when a positive bacterial water sample is detected. The bromine testing device used for sampling pools and spas is graduated in increments of 1.0 or more. A digital or similar more specific device that reads in increments of at least 0.2 ppm should be provided.

Recommendation: No Deficiency

Action: The following section of internal document MR – 750 is the onboard and describes what ation is to be taken.

2.5.1 Cleaning and disinfection

Potable water tanks and any parts of the potable water distribution system shall be cleaned, disinfected, and flushed with potable water:

- Before being placed in service and
- Before returning to operation after repair
- **Being subjected to any contamination**, including entry into a potable water tank.

Potable water tanks shall be inspected, cleaned and disinfected during dry/wet docks or every 2 years whichever is less. Document the cleaning in Amos-D and maintain record for 12 months.

Disinfection following potential contamination shall be accomplished by increasing free residual halogen to at least 50 mg/l (ppm)

throughout the affected area and maintaining this concentration for 4 hours or 100 mg/l (ppm) for 1 hour.
The disinfected parts of the system shall be flushed with potable water until the free residual halogen is Less than 5.0 mg/l 9 (ppm).

A digital or similar more specific device that reads in increments of at least 0.2 ppm will be ordered by the vessel.

Site: GENERAL

Deduction Status: N

Violation: The overall condition of the ship from an environmental health perspective was excellent and staff should be commended for their knowledge of and diligence in maintaining the high standard.